

SERVICE 2.50 €

EAT SEASONAL, FRESH & LOCAL

MAKE TASTE NOT WASTE

FOLLOW US  

VECCHIOMULINOBEACH.COM

## Appetizers

### OUR HOMEMADE COLDCUTS AND TYPICAL PRODUCTS

**CHARTURIE "ALL'ITALIANA":** PORK LOIN AGED IN WILD HERBS, "COPPA" AGED WITH THE POMACE OF VALPOLICELLA GRAPES, LIME AND GINGER BRESAOLA, HAY AND CAMOMILE BACON, CLASSIC SALAMI - RICOTTA CHEESE WITH CEDRO, BUFALA MOZZARELLA FROM CAMPANA, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, SEMI DRY TOMATOES, AUBERGINES IN OLIVE OIL, BLACK OLIVE PATE, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS  
FOR TWO PEOPLE: 28€ (1-7-12)

**CHARTURIE FROM THE SEA:**  
**SEAFOOD MORTADELLA TASTING:** TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS - SMOKED OLIVES, SEMI DRY TOMATOES, SEA ASPARAGUS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS, CUTTLEFISH INK CHIPS 16€ (1-4-8)

HOME MADE SWORDFISH HAM SERVED WITH RASPBERRY FLAVORED ONIONS AND SARDINIAN FLAT BREAD 16€ (1-4)

**VEGGIE CHARTURIE:** CARROT, TURMERIC AND CHICKPEAS HUMMUS, CHERRY TOMATOES, SEASONAL VEGGIES, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, UBERGINES IN OLIVE OIL, BLACK OLIVE PATE, RICOTTA CHEESE WITH CEDRO, TOMINO CHEESE, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS  
22€ - RECOMMENDED FOR TWO PEOPLE (1-7-9-11)

CARROT, TURMERIC AND CHICKPEAS HUMMUS, SEASONAL VEGGIES, SEMI DRY TOMATOES  
HOMEMADE TUMERIC FLATBREAD WITH CHIA SEEDS 11€ (1-11-9)

SOFT PAN-COOKED PIZZA LONG LEAVENING, SERVED WITH PIENNOLO TOMATOES, "FIOCCHETTO DI CULATELLO" - SPECIAL PROSCIUTTO, BUFFALO MOZZARELLA FROM CAMPANIA AND BASIL 12 € (1-7-8)

SOFT PAN-COOKED PIZZA WITH CEREALS AND LONG LEAVENING, SERVED WITH BURRATA, MORTADELLA AND PISTACHIOS €12 (1-7-8)

"FIOCCHETTO DI CULATELLO" - SPECIAL PROSCIUTTO - BUFALA MOZZARELLA FROM CAMPANA, CITRUS WARM OLIVES, BALSAMIC SEMI DRY TOMATOES, "ARSO" WHEAT GRAIN BREADSTICKS 15€ (1-7)

BEEF TARTARE SERVED WITH DRIED TOMATOES, OLIVES, CAPERS AND FENNEL OVER A BURRATA CHEESE AND CRUNCHY PEPPER CRUMBLE 15 € (1-7)

**SEA & LAKE DUET:** BEETROOT MARINATED SWORDFISH, SMOKED TROUT, SEA ASPARAGUS, SHOMEMADE TUMERIC FLATBREAD WITH CHIA SEEDS 15€ (1-4)

CARTOCCIO SAUTÉED MUSSELS, LUGANA WINE, RICH TOMATO SAUCE, TOASTED BREAD 15€ (1-12-14)

ANCHOVIES FROM CANTABRIA, SMOKED OLIVES, SEMI DRY TOMATOES, RICOTTA CHEESE WITH CEDRO, TOASTED BRIOCHE BREAD 14€ (1-4-7)

MAZARA DEL VALLO RED PRAWN TARTARE, BURRATA CHEESE AND VESUVIUS YELLOW CHERRY TOMATOES SAUCE, CUTTLEFISH INK CHIPS 18€ (1-7-14)

FRIED SQUID, FRIED PICKLES, LIME, TAGGIASCA OLIVE CHARCOAL 16€ (1-4-5)

FISH BLAST CHILLED ACCORDING TO CURRENT HACCP REGULATIONS

## SIDE DISHES

FRENCH FRIES\* 5.50€ (1-5-8)

PEAS AND OUR CITRUS RICOTTA 6.50€ (7)

FRIED POLENTA BITES SERVED WITH MARINARA SAUCE 6€ (1-7)

ROSMARINE ROASTED "NOVELLE" POTATOES 6€

FENNEL, TAGGIASCA OLIVES & FRESH ORANGE SALAD 7€

MIXED SALAD, THYME VINAIGRETTE 5€

\* FROZEN PRODUCT



## Big Saladas

**GREEK SALAD:** GREENS, SERVED WITH CHERRY TOMATOES, FETA CHEESE, OLIVES, ROASTED VEGETABLES OVER A WARM PIADINA BREAD, HONEY BALSAMIC VINAIGRETTE 10€ (1-7)

**MEDITERRANEAN:** CARROT, TURMERIC AND CHICKPEAS HUMMUS, SALAD, CHICKPEAS, TROPEA ONIONS, RICOTTA CHEESE, OLIVES, QUINOA, FRESH CHERRY TOMATOES, FRESH CUCUMBER, WARM PIADINA, HONEY BALSAMIC VINAIGRETTE 13€ (1-7-9-11)

### Honey Balsamic Vinaigrette

OLIVE OIL, HONEY, BALSAMIC VINEGAR, SALT AND PEPPER

**KIDSEAT free**

FRESH MACCHERONCINI PASTA WITH A TOMATO AND BASIL SAUCE ~~6€~~ (1-3-6)

GRILLED WURSTEL WITH FRENCH FRIES\* ~~7.50€~~ (1-3-5-8)

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN 8 YEARS OLD) PER TABLE. THE SERVICE & DRINK ARE NOT INCLUDED ON THE PROMOTION. THE ADULT MUST HAVE A MINIMUM OF 20 EURO BILL. ONE FREE PLATE PER CHILD.

## Pasta

TAGLIOLINI PASTA WITH TOMATO, BASIL AND PECORINO 11€ (1-7)

HOMEMADE GNOCCHI STUFFED WITH STRINGY CHEESES, PIENNOLO CHERRY TOMATOES, BURRATA AND OLIVE CHARCOAL 15€ (1-3-7)

HOMEMADE TAGLIATELLE PASTA, PORCINI MUSHROOMS CREAM, SHAVE AMARONE AGED CHEESE 15€ (1-3-7)

HOME MADE BIGOLI PASTA WITH CACIO CHEESE AND SMOKED PEPPER, MAZARA DEL VALLO RED PRAWN TARTARE, FRESH LIME ZEST 17€ (1-2-3-7)

HOME MADE BIGOLI PASTA WITH OCTOPUS, OLIVES AND MILD SPICY "NDUIA" CREAM 16€ (1-4) 

HOME MADE MACCHERONCINI PASTA, LAKE FISH BOLOGNESE, CHERRY TOMATOES, THYME 14€ (1-3-4)

HOMEMADE SCIALATIELLI PASTA WITH SEAFOOD\* 17.50€ (1-2-3-7-14)

HOME MADE BIGOLI PASTA, SMOKED TROUT CARBONARA AND PEPPER 14€ (1-3-7)

HOME MADE MACCHERONCINI PASTA WITH GENOVESE SAUCE (BEEF & ONIONS), PECORINO CHEESE 13€ (1-3-7)

HOMEMADE TAGLIATELLE PASTA, TRADITIONAL BOLOGNESE SAUCE TOPPED WITH CEDRO RICOTTA CHEESE 13€ (1-3-7)

*Fresh pasta*  
PREPARED EVERY DAY WITH ORGANIC ITALIAN FLOURS FROM ANCIENT GRAINS

## Our Meats

BREADED CHICKEN WITH FRIES\* 14€ (1-3-5)

WILD PORK "TAGLIATA", SAUTÉED WARM HERBS, CHEESE AGED IN AMARONE WINE AND BEETROOT CHIPS 22€ (1-5-7)

CLASSIC ITALIAN FIORENTINA  
1.3 KG, 1.4 KG 6 €/HG

SLOW ROASTED PORK RIBS,  
OUR SIGNATURE BLACK TEA BBQ SAUCE 15€

RIBEYE OF BEEF SERVED WITH CHIMICHURRY BUTTER 22€ (7)

### ONLY FOR LUNCH BEEF BURGER

WITH CHEDDAR, SALAD, SAUCE,  
ARTISANAL BUN, FRENCH FRIES\* 15€ (1-7-11)



## Our Fish Recipes

SEABREAM CARTOCCIO WITH LEMON ZEST, SICILIAN TOMATOES & TAGGIASCHE OLIVES 15€ (4)

FRIED SEAFOOD\*:  
"CALAMARI" SQUID, SHRIMPS, BABY OCTOPUS, ZUCCHINI BREADED WITH BEET CRUMBS & FRIED PICKLED CUCUMBERS 22€ (1-2-4-5)

**FISH & CHIPS\*:**  
WITH HOMEMADE TARTAR SAUCE 16€ (1-4-7)

ROASTED OCTOPUS\*, OUR SMOKED POTATO CREAM, SMOKED BLACK PEPPER, OLIVE CHARCOAL, SWEET PAPRIKA 20€ (4-7)

LOCAL TROUT BAKED IN ALMOND CRUST SERVED WITH WARM HERBS AND AIOLI SAUCE 14.50€ (4-5-8)

MEDITERRANEAN YELLOWFIN TUNA TATAKI FIELD HERBS, WASABI MAYO 19€ (4-8)

HONEY & GARLIC GLAZED SALMON, SERVED WITH FENNEL, TAGGIASCA OLIVES & ORANGE SALAD 18€ (4-7)



## Vegan & Vegetarian Main Course

CAULIFLOWER STEAK, COOKED WITH LUGANA WINE, PUMPKIN CREAM, SALAD 12€

ROASTED AUBERGINE COTOLETTA WITH TOMATOES AND MOZZARELLA 13€ (1-7)

WE ONLY FRY WITH PENAUT OIL WHICH NEVER SUPERATES THE 180° C. COMPARED WITH PALM OIL: OUR FRITTERS ARE LIGHTER, HEALTHIER AND THE ENVIRONMENTAL IMPACT IS GREATLY REDUCED.

*invoices & promotions* MUST BE REQUEST BEFORE THE ISSUANCE OF THE RECEIPT

- WE DON'T MAKE SEPARATE CHECKS -